



Christmas Set Menu 2026

Sharing starters

Whipped humous, spiced lamb, cinnamon, pine nuts and flatbread

Braised chicory, Picos Blu sauce, toasted hazelnuts and lemon thyme

Charcoal grilled quail with winter tabbouleh and pistachio sauce

Charcoal grilled squid with harissa, rocket and lemon dressing

Ceviche with sea bream, bergamot, orange and cumin



Main – each guest to choose one

Wood roasted pork belly with roasted vegetables and quince alioli

Roast duck fattee, jewelled rice, pomegranates, yoghurt and walnuts

Charcoal grilled lamb with slow cooked leeks, farika and hot mint sauce

Charcoal grilled sea bass with wood roasted beetroot, braised chard and ajo blanco

Wood roasted sea bass with patatas pobres, bay and churrasco sauce

Mixed vegetable mezze – spiced labneh, baba ghanoush, Syrian lentils, beetroot borani, siyez, jewelled rice, leeks with yoghurt, harissa potatoes, braised fennel, crudites & flatbread



Dessert - each guest to choose one

Yoghurt cake with pistachios and pomegranate

Sherry trifle and toasted almonds

Malaga raisin ice cream with Pedro Ximenez sherry

Chocolate and apricot tart

Rosewater and cardamom ice cream